

CO-OPERATION IS CURE FOR EVILS

Marketing Organization Successful Only When Formed on a Sound Basis of Service.

SUCCEED BY TEAMWORK ONLY

Characteristics and Makeup of Local Population Should Be Considered in Formation of Association—Other Essentials.

There is no magic about co-operative marketing, although in hundreds of cases it has produced remarkable results. Nor does it serve as a cure-all for our present distribution problems, though it has proved a successful remedy for many present evils. There are 14,000 or more farmers' co-operative buying and selling associations in this country bearing testimony to the practicability of the co-operative principle, which is, in substance, an economic adaptation of the old political slogan "In union there is strength."

It is the desire of the United States department of agriculture that persons interested in co-operative marketing thoroughly understand the basis of such organized effort and follow the right methods. The bureau of markets of the department of agriculture, having made an extensive study of this subject, is prepared to advise with any group of farmers who want to undertake buying—or selling—co-operatively. A number of requirements must be met before prospective co-operators can succeed.

In the first place the characteristics and make-up of the local population should be considered in the formation of a co-operative marketing association. A community which produces a considerable quantity of one product or a few products offers better opportunities for an undertaking of this



Members of a Co-operative Organization Bring Their Wool to Be Pooled.

sort than one which produces a little of several different products. One advantage of joint effort arises from the handling of relatively large quantities. Unfortunately some groups of farmers have tried to form marketing associations without having a sufficient volume of business and they have failed.

Loyalty to Co-operative Idea.

If the existing marketing agencies in the community—whether for grain, wool, fruit, garden produce, or whatever the line contemplated for co-operative selling—are efficient and reasonably adequate, and if the farmers in the community feel that they are being served satisfactorily by these private concerns it is doubtful if a co-operative organization will succeed. But if the existing private agencies are inadequate and if the farmers can be made to see the saving that will result to all concerned if they unite heartily in an association, then there is a good chance of winning. But the co-operative principle must be adhered to. Members of an organization supposed to be co-operative cannot be expected to have a vital interest in a project which is really operated for the profit of and controlled by a few individuals.

Many persons do not have a clearly defined idea of what a co-operative organization is. The term "co-operative" is often used rather loosely. Where a concern is operated for the profit of the persons investing capital in it and seeking dividends on its capital, the undertaking is non-co-operative. On the other hand, in a co-operative marketing or selling organization each member usually has one vote (in a non-co-operative concern the votes are in accordance with the money invested) so that one or a few members will not control its operations. It is conducted to render service and effect savings for the members and not to earn profits for distribution as dividends on the money invested. To be sure, a fair rate of interest is granted to capital invested by the members and the balance of any surplus to be distributed is divided in accordance with patronage; that is, the amount of business transacted with the organization.

Essentials to Success.

Contracts between the members and the organization whereby they agree to market certain products through it are vitally important in many instances, especially in the case of associations handling perishable products. The Michigan Potato Growers' exchange, the California Fruit Growers' exchange and many other successful organizations follow this plan.

The pooling of products sold through the organization is also an important feature. By pooling is meant averaging the returns received for products sold during a certain period, or for

certain shipments, so that each shipper having products of the same grade will receive the same price. Failure to adopt the pooling principle may result in injustice to some of the members, as experience has proved more than once. Conditions and practices in grain marketing make the outright purchase of members' products feasible, but this does not usually apply to organizations handling other commodities.

Form of Organization.

Farmers' co-operative marketing associations are formed with capital stock or formed on the nonstock plan. Both forms have favorable features which the bureau of markets will be glad to explain to any interested person. Another matter to which careful attention should be given is the proper financing of a co-operative project. The by-laws of the association should be painstakingly drawn and should be thoroughly discussed by the membership so that there will be no misunderstanding later. The question of incorporation will also have to be decided. While incorporation is not necessary, in most cases it is considered advisable. Unfortunately the state laws for bodies of the character here discussed are far from uniform, some of them making no provision for co-operative associations.

The above paragraphs serve only to suggest some of the principal problems that have to be considered in forming a co-operative enterprise. Persons wishing to investigate this matter further will find it profitable to communicate with the United States department of agriculture, which will supply them with literature containing a full discussion of these and related questions.

WELCOME SOURCE OF PIN MONEY IN SUMAC

Many Tons of It Allowed to Go to Waste Each Year.

Plant Can Be Gathered and Cured Any Time During Summer and Marketed Whenever Convenient—Bonus Given for Leaves.

The demand by manufacturers for American sumac this season totals 500 to 700 carloads, or from 5,000 to 7,000 tons, according to information received by the United States department of agriculture. The price ranges around \$2 a hundred pounds for sumac delivered at the shipping point or at the extract factory.

Country people should find a ready market this year for all the sumac they can gather. Being a wild plant, sumac costs nothing to raise, and the many tons of it allowed to remain ungathered each year can be readily turned into profit. The sumac season lasts about three months. Unlike berry and other crops, sumac does not have to be harvested all at once. It can be gathered and cured from time to time throughout the summer and marketed when large enough quantities have been collected.

In addition to offering higher prices this year, several manufacturers are willing to pay bonuses for sufficient quantities of clean, bright, well-cured sumac leaves, containing not more than 10 per cent of stalk. By properly gathering and curing the sumac, the gatherer can make more money and will help to establish more firmly the domestic sumac industry, which through development and expansion should provide a welcome source of income and employment in normal times.

Gather only the black or dwarf sumac, which can be easily distinguished from the other varieties by the peculiar wing growth along the leaf stems and by the brittle, black-speckled stalk. In some sections the white sumac is also gathered, but it generally brings a lower price, as all manufacturers prefer the black variety. Harvest during July, August and September. Break the sumac stalk off close up to the leaves just under the lowest leaf stem, or, better yet, gather only the leaves and leaf stems. Do not collect long bare stalks, as this produces low-grade, low-priced sumac. Cured sumac ready for market should contain very little stalk, never over 25 per cent. If a good bit of stalk has been gathered with the sumac it can be easily removed by flailing and forking out after the sumac has been cured and is ready for bagging. Do not gather red or yellow leaves, or berries and bloom. The bloom will ruin good sumac. As soon as the sumac has been gathered, place it in the shade or under cover. Exposure to the sun for an hour or two may do no harm, but the pulled sumac should never be left all day in the sun, as it will quickly scald and be ruined in color. Never let the gathered or cured sumac become wet from either dew or rain. At the end of the day's gathering, haul or carry the sumac to a barn or cover. Spread it on a clean floor or on sacks in layers not over 1½ feet deep and turn it once or twice a day until thoroughly dry and crisp.

GENERAL FARM NOTES

Plow early for winter wheat.

Sweet clover makes the soil rich.

Take care of the mowing machine.

Alfalfa is an exceedingly profitable crop.

The KITCHEN CABINET

Every occupation lifts itself with the enlarging life of him who practices it. The occupation that will not do that no man really has a right to occupy himself about.

MORE CASSEROLE DISHES.

Veal hearts are most savory and when well cooked taste much like venison. Fry four slices of bacon to a crisp, remove from the frying pan and fry a small sliced onion in the hot fat. Trim and wash four veal hearts; slice them, roll the pieces in flour and fry them in hot fat. Place the hearts in a heated casserole, add to the fat in the pan a cupful of water or stock, a minced onion, a teaspoonful of salt and half a bay leaf. Pour the mixture over the hearts and cook two hours. Five minutes before serving add the slices of bacon.

Braised Calf's Liver.—Make small slits with a knife in the liver and insert minced onion and slices of bacon, using one onion and two ounces of bacon to two pounds of liver. Brown fat and flour, three tablespoonfuls each, add liver and roll until well seared in the fat and flour. Place in a hot casserole, add a sliced carrot, a bit of bay leaf, salt, one-half cupful of strained tomato, a cupful of hot water or stock and bake two and one-half hours.

Vegetables en Casserole.—Cut turnips, squash, or cauliflower into small pieces and cook in salted water until tender. Drain, place in a casserole with two minced green peppers, a tablespoonful of butter and one-half cupful of cream or rich milk. Bake in a moderate oven fifteen minutes. Then pour over a cream sauce, add a layer of buttered crumbs and cook uncovered until the crumbs are brown.

Kidney en Casserole.—Select sheep's kidneys, skin, dip into a mixture of minced parsley, onion and thyme. Add a tablespoonful of flour, cayenne and salt to taste. Add two tablespoonfuls of butter and cook in a casserole for thirty minutes. Remove, pour over a cupful of clear stock mixed with a tablespoonful each of flour and butter; cover with buttered crumbs and bake one hour. When ready to serve put several tablespoonfuls of cooked rice in the casserole around the kidneys with rolls of crisp bacon. Serve with toast.

"Oh for a new generation of day dreamers. They will not ask if life worth living—they will make it so. They will transform the sordid struggle for existence into glorious effort to become that which they have admired and loved."

WORTH WHILE GOOD THINGS.

Apples are fruit of which one never tires and they are usually in season in some form.

Spiced Apple.—Wipe, core and pare six large apples and arrange them in a baking dish. Mix sugar, a pinch of salt and cinnamon to taste to fill the cavities. Add water and bake until the apples are soft, basting often with the sirup in the dish. Remove to the oven and brown. Chill, serve with sugar and cream. For the meringue use the whites of two eggs, four tablespoonfuls of sugar and one-half teaspoonful of flavoring extract.

Scrambled Eggs With Corn.—Take one cupful of fresh grated corn, three eggs, one cupful of milk, one tablespoonful of finely minced green pepper, one tablespoonful of butter and one-half teaspoonful of salt. Put the corn, pepper and half the milk in a saucepan and cook five minutes. Beat the eggs and add a cupful of milk to the corn and cook slowly, stirring constantly until set. Add butter, salt and serve on slices of buttered toast.

Deviled Oysters.—Take two dozen oysters, one cupful of cracker crumbs, one tablespoonful each of catsup and Worcestershire sauce, one small onion, one tablespoonful of butter, salt and pepper as required; saute the chopped onion in the butter, chop oysters fine and turn into the onion. Stew ten minutes, add three eggs and the other ingredients and stir until of the consistency of scrambled eggs.

Sauce Henriette.—Wash one-half cupful of butter and divide into three parts. Put one piece in a saucepan with the yolks of three eggs slightly beaten and mixed with one-half tablespoonful of lemon juice and one tablespoonful of water. Set the saucepan into a larger one of hot water, place over the fire and stir constantly until the butter is melted. Add a second piece of butter, and when melted the third piece, then add two tablespoonfuls of tomato puree, one of Worcestershire sauce, one-half tablespoonful of parsley, one-half teaspoonful of minced parsley, one-half teaspoonful of salt and a dash of cayenne. This sauce should be perfectly smooth and of the consistency of a boiled custard. To prepare the tomato puree cook a cupful of tomato until thick, reduce to three tablespoonfuls, then put through a sieve.

The Little Pool.
I am too small for winds to mar
My surface, but I hold a star.

SAVING SUGGESTIONS.

The outlook for the coming year is not at all promising in regard to lower prices for food, so the wise housewife is making a saving, rather than spending, her social standard. We must be contented with simple food, simple pleasures and simple clothes. If we all pull together we may hope to help conditions. The consumer must help to see that the farmer gets reasonable prices for his products and he must endeavor to help the government to protect the consumer from the extortion of unscrupulous speculators. The great hurt and cry of the people that the farmer is profiteering would cease if those who make it understood the real fact that the farmer is the poorest paid worker in this country; he averages 11 cents an hour. When the farmer strikes and refuses to sell or produce except for his own use we may appreciate something of the burden he has borne.

Food carefully served, nicely prepared and garnished is much more appetizing than carelessly prepared food and thus there is less waste. Sauces, seasonings and various garnishes are important food adjuncts. One need not be niggardly or parsimonious in serving food. The children should have plenty of plain food and a growing boy or girl needs as much as an adult. The following suggestions were given us during the war, but they are as necessary now with nearly everything higher in price than two years ago:

Pack eggs before the fall prices make such packing too expensive. The sterile egg keeps much better than the fertile. In some states the splendid custom of having a cockerel day and killing off all surplus stock is one to be recommended to every state in the Union. Eggs packed in one part of water-glass to ten parts of water will keep indefinitely. Boil the water, cool it, add the water-glass. Thirty or forty cents' worth will cover 24 dozen eggs.

Don't order more perishable foods than can be wisely used. Plan meals ahead to avoid waste and by ordering ahead it helps you, the butcher and the groceryman.

Think truly and thy thought
Shall the world's famine feed;
Speak truly and each word of thine
Shall be a fruitful seed;
Live truly and thy life shall be
A great and noble creed.
—Horatius Bonar.

INTERESTING SPICES AND CONDIMENTS.

Spices may be grouped into four classes: Those which are the bark of the parent plant; those which are its fruit or flowers, those which are its root stocks and those which are its seeds. Cinnamon and cassia are closely related. The bark of the cinnamon tree is usually stripped from the shoots when about two years old, which are fermented to make the stripping easier. Cassia buds are the undeveloped flowers of the cassia tree. The crop of both cinnamon and cassia are harvested from May to November. Because of the warm cordial effect of cinnamon, tea made from it is used for colic and nausea.

Chicken fat is a most tasty fat; every spoonful should be saved. The vanilla bean is contained in the pod or fruit of one of the orchids, a vine with spikes of large fragrant flowers. This plant is native to Mexico, South America and Asia. The flavor is so generally liked that the demand far exceeds the supply and other flavors similar to vanilla are used, as it is becoming more and more scarce.

In China the Canton ginger is famous for confections and flavoring, and is a great favorite in this country. It comes in small jars or packed in boxes as crystallized fruit. The active principle of horseradish, its volatile oil, is identical with its near relative, mustard. Horseradish while popularly considered merely a condiment, is used medicinally. It is so beneficial and stimulating to the digestive organs that it is often prescribed as a tonic to create appetite when a general run-down condition prevails. It is considered an excellent blood purifier and good for the kidneys. Mixed with honey it is a most efficacious cough remedy.

Ginger and horseradish are the chief representatives of the root stock type. These roots are known and grown in both hemispheres. The American colonies inherited the old Dutch and English uses of both for seasoning meats, pickles and the ginger root in preserves, sweetmeats, cakes and for medicinal uses.

The hens should have access at all times to a supply of grit or stones of a size small enough to be swallowed readily. A supply of ordinary gravel will answer the purpose of grit very well. Crushed oyster or clam shell also should be given to the hens and be kept before them at all times. If this is withheld the hens are likely to lack sufficient shell-forming material in their feed, with the result that they lay many soft-shelled or thin-shelled eggs.

Neelie Maxwell

KITCHEN WASTE GOOD FOR HENS

Unspoiled Table Scraps May Be Successfully Fed to Fowls Confined to Back Yard.

RUN THROUGH MEAT GRINDER

Well to Mix Mass With Some Cornmeal, Bran or Other Ground Grain Until It Assumes Crumbly Condition—Feed Dry Mash.

The city flock should be fed as cheaply as possible, consistent with the production of eggs, or its owner will find the venture an expensive one. All table scraps, kitchen waste, etc., should be utilized. Scraps of meat or left-over vegetables that cannot be used in any other way make excellent feed for the birds. Many other waste products, such as beet tops, turnip tops, carrot tops, potato parings, onion tops, watermelon and cantaloupe rinds, the outside leaves of cabbage, waste lettuce leaves, and bread and cake crumbs are relished by the hens and can be used to the best advantage.

Moldy Bread Harmful.

In saving the scraps and waste it is well to separate the portions adapted for feeding the flock and place these in a receptacle or pail of their own. Decomposed waste material or moldy bread or cake should never be saved to feed to hens, as it is harmful to them and may cause serious bowel trouble. Sloppy material, such as dishwater, should not be thrown into their pail. It is also useless to put in such things as banana peels or the skins of oranges, as these have little or no food value. Any sour milk that is not utilized in the house should be given to the chickens. This may be fed separately, either as a drink or in the form of clabber.

When the family's table waste is not sufficient for feeding the flock, it is usually possible to get some of the neighbors who keep no hens to save material suitable for feeding. Many people are glad to do this if furnished with a small pail in which to place the waste.

Table scraps and kitchen waste are best prepared for feeding by running them through an ordinary household food chopper or meat grinder, say poultry specialists of the United States department of agriculture. After the material has been put through the grinder it is usually a rather moist



Much Waste Product Can Be Fed to Advantage to the Back-Yard Flock.

mass, and it is well to mix with it some cornmeal, bran, or other ground grain until the whole mass assumes a crumbly condition. The usual method is to feed the table scraps at noon or at night, or at both times, as may be desired, in a trough or on a board. All should be fed that the hens will eat up clean. Feed not eaten after one-half or three-quarters of an hour should be removed. If allowed to remain it may spoil and will be very bad for the hens.

Well to Feed Grain Also.

With the table scraps this may be given best as a light feed in the morning. Four or five handfuls of grain (about half pint) scattered in the litter, will be sufficient for a flock of 20 to 25 hens. If not enough good, sound, substantial table scraps are available to furnish full feeds both at noon and at night, another feed of the grain mixture should be given at the night feed and should consist of as much as the hens will eat up clean. A good grain mixture for this purpose is composed of equal parts by weight of wheat, cracked corn, and oats. Another suitable grain mixture is composed of two parts by weight of cracked corn and one part oats.

In addition to the grain and the table scraps it is well to feed a dry mash. This dry mash is composed of various ground grains and is placed in a mash hopper or box from which the hens can help themselves. The advantage of feeding such a mash is that the hens always have access to feed, and this tends to make up for any fault, inexperience, or insufficient feeding.

The hens should have access at all times to a supply of grit or stones of a size small enough to be swallowed readily. A supply of ordinary gravel will answer the purpose of grit very well. Crushed oyster or clam shell also should be given to the hens and be kept before them at all times. If this is withheld the hens are likely to lack sufficient shell-forming material in their feed, with the result that they lay many soft-shelled or thin-shelled eggs.

JOINTWORM FLIES DO MUCH HARM TO WHEAT

Toll of 1 to 5 Bushels Per Acre Exacted by Pests.

Experiments Show That Plowing Under Stubble Is Effective Means of Combating Insects—Other Worms Are Injurious.

Insects to which farmers as well as scientists have given comparatively little attention, but which constitute a serious menace to crops, are the jointworm flies. One reason for popular indifference to these flies is that parasites have usually kept down their number and only occasionally have they been able to multiply sufficiently to cause serious destruction. Though the wheat jointworm has been viewed with a degree of indifference, it often exacts a toll of from one to five bushels per acre. If it had not been for the parasites which attack this jointworm, farmers in the eastern states would long since have been forced to abandon wheat growing entirely.

According to entomologists of the United States department of agriculture, the menace is serious enough to call for more definite protective measures than have been practiced. Experiments indicate that plowing under the stubble is an effective means of combating these insects. This destroys all of the insects if all of the infested stubble could be completely buried, but this is practically impossible. Nevertheless, it serves as an effective means of control. While such a method would necessitate a change in the rotation of crops where wheat is used as a nurse crop for clover, millions of dollars could be saved annually if it should be adopted, in the opinion of experts.

If the crop rotation were changed and the stubble plowed under, it would suppress not only the jointworm, but also the Hessian fly, and thus two of the major insect pests of wheat would be largely shorn of their power to harm our most valuable bread grain.

The barley jointworm, the rye jointworm, and the rye straw worm undoubtedly could be controlled in the same manner, if necessary. The wheat straw worm is very easy to control. Since one generation is almost wingless it is only necessary to keep down all volunteer wheat and never plant wheat nearer than 40 to 50 yards to infested stubble. This allows a wide margin of safety, since these insects do not travel more than 12 to 15 feet, it is believed.

MINNESOTA BOY KNOWS PIGS

Fifteen-Year-Old Member of Pig Club Has Been Taken into Partnership by Father.

The firm of J. Kasper & Son, farmers, is located in Medford, Minn. The junior member of the firm, Valdemore Kasper, is 15 years old. He has been a member of one of the pig clubs organized by the United States department of agriculture and the State college for two years and knows a good pig when he sees one. His father, like many wise fathers nowadays, has taken his son into partnership with him. The old idea of a father keeping all authority entirely in his own hands until he dies or is forced by illness to turn it over to some one else is slowly becoming a thing of the past. Farm fathers are awakening to the fact that if they want a boy to be contented and to stay on the farm, they can easily do it by giving him a share of its responsibilities and profits, as well as a share of the work.

HIGHER VALUE OF PUREBREDS

Shown Most Conclusively by Persons Who Are Discarding Inferior Stock of All Kinds.

Purebred sires, 50; purebred females, 114; crossbred females, 702; grade females, 700; scrubs, none. This is the breeding of live stock on a Florida ranch just enrolled in the "Better Sires—Better Stock" movement. The figures represent cattle, horses, swine, sheep, goats, and poultry. There is a noticeable tendency, the United States department of agriculture states, for persons who use purebred sires to acquire a considerable number of purebred female stock also.

The value of domestic animals of improved breeding is shown most conclusively perhaps by the rapidity with which persons who keep some good and some inferior live stock dispose of the latter. The case mentioned is believed to be typical of this tendency.

POULTRY NOTES

Sour milk, next to oats, is the most important element in the growing chick's ration.

If a cockerel is caponized after four months of age, there is danger of death from internal bleeding.

Separating the spring pullets from the cockerels insures the pullets a better chance to eat and grow.

The poultryman who adopts a system by which he is able to pick out his profitable hens, is the man who makes the most money out of the least number of fowls.